

NADEAU

Family Vintners

2014 Alicante Bouschet

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles.

The **Wine**

Here's a variety which will be new to most of you. Alicante Bouschet was a widely-planted variety in California in this state's early heyday back in the 1950's. The "fighting varietal" boom of the late seventies and early eighties drove growers statewide to graft or re-plant to Merlot, Cabernet, and Chardonnay. There went most of the Alicante Bouschet...to be replaced with the "new kids on the block."

This Alicante Bouschet benefited from American oak barrel-aging. These barrels have lent the **2015 Alicante Bouschet** subtle oak nuances without diminishing the blackberry fruit and slight earthiness. This medium-bodied wine showcases a food-friendly mouthfeel with its moderate acidity and delightful fruit aromas and flavors.

An interesting characteristic of Alicante Bouschet is that it is one of just a few winegrapes which has pigmented flesh, which is to say that if one was to bite into an Alicante grape, one would find the juice and flesh of the grape are darkly colored. Essentially all other winegrapes have clear juice and flesh.

The **Blend**

100% Alicante Bouschet (Sauret Vineyard)

The **Vital Statistics**

100% Paso Robles Appellation

100% 2014 Vintage

Harvest date: September 4, 2014

The Alicante Bouschet was fermented in two open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 9 days on their skins then pressed in a modern pneumatic bladder press. Racked using only a nitrogen blanket and/or gravity. Aged in *American Oak Barrels* for 16 Months.

The 2014 Vintage yielded just 85 cases.